

## STARTERS

**Roast beetroot carpaccio (V, VE, GF)**

Mixed greens, horseradish, truffle oil

**Grilled courgette (V, GF)**

Red pepper caviar, cheese, red onion and cherry tomato salad

**Prawn cocktail (GF) Always Available**

Marie rose sauce

**House salad (V, VE, GF) Always Available**

Seasonal leaves, fennel, cucumber, tomato and olives with ranch, honey mustard or vinaigrette dressing

**Caesar salad Always Available**

Romaine lettuce, golden croutons, caesar dressing, shaved parmesan cheese, grilled chicken or prawns optional

**Carrot and ginger consommé (V, VE, GF)**

Carrot julienne, aromatic herbs

**Corn and bacon chowder**

Spring onion garnish

**Seafood au gratin**

Saffron and cheese cream sauce

## MAIN COURSES

**Pan-fried flounder fillet (GF)**

Roast potatoes, Vichy carrots, buttered broccoli, marsala cream sauce

**Iberico pork loin (GF)**

Prosciutto, roast potatoes, sautéed green beans, grilled tomato, thyme infused gravy

**Braised lamb shank (GF)**

Mashed potato, parsnip and pea medley, Merlot sauce

**Polenta (V, VE, GF)**

Wilted greens, sautéed mushrooms, garlic shavings

**Grilled or poached fish of the day Always Available**

Garlic and San Marzano tomato fondue, boiled or fried potatoes, seasonal vegetables or house salad

**Grilled breast of chicken (GF) Always Available**

Thyme, lemon, virgin olive oil, boiled or fried potatoes, seasonal vegetables or house salad

**Roast vegetable and caramelised red onion tarte tatin (V) Always Available**

Apricot compote, house salad

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available

\*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

### DESSERTS

**Grand Marnier soufflé (V)**

Chocolate orange truffle

**Dark chocolate panna cotta (GF)**

Fruit caviar, amaretti

**Banoffee pie (V)**

Banana toffee sauce

**Sugar free chantilly cream profiteroles (V)**

Coffee essence

**Peach melba (V, GF)**

Poached peach, Melba sauce, whipped cream and caramelised almonds

**Homemade apple pie (V) Always Available**

Served warm with custard or vanilla ice cream

### ICE CREAM AND SORBET

**Vanilla, chocolate, strawberry or mint chocolate chip ice cream**

**Pineapple sorbet**

**Sugar free daily flavour**

### CHEESE

**British and continental cheese selection Always Available**

Crackers, fresh fruit, nuts

### COFFEES

**Espresso   Cappuccino   Flat white   Caffè latte**

### SPECIALITY COFFEES 2.50\*

**Highland coffee** Chivas Regal, coffee and a generous helping of cream

**Chocolate orange coffee** Grand Marnier, hot chocolate and a generous helping of cream

**Café royal** Martell VS and hot coffee, topped with cream

**Italiano coffee** Sambuca, coffee and a generous helping of cream

### COGNACS, BRANDY AND PORTS

**Martell VS**

**2.90\***

**Sandeman ruby port**

**Martell VSOP**

**3.50\***

**Cockburn's special reserve port**

**Cardenal Mendoza**

**3.00\***

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten free option available

(VE) Vegan

(VO) Vegan option available

\*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.